

2019 DORNFELDER

Estate Grown and Bottled; Finger Lakes AVA

The most commonly cultivated red wine variety grown in Germany, Dornfelder produces wines of dark color with rich, velvety texture. Much of this variety is used for blending and

color stabilization. However, varietals are common.

WINEMAKING NOTES

Bottling date: 01/10/2020

Cases bottled: 127

Fermentation: Stainless Steel

Yeast: NT50

Alcohol by volume: 10.7%

Labeled alcohol: 12%

Brix at harvest: 17.0

Residual sugar: 1.5%

IRF scale: Medium-Dry

TA (Titratable Acidity): 7.05g/L

pH: 3.63

Age ability: 4-10 years.

Serving temperature: 55°-65°F

Tasting notes: Sweet cherry, berries.
Fresh finish.

Pairing suggestions: Charcuterie, Pastas

In 1805, Caleb Fulkerson embedded his willow walking stick into a spring on the land we now call home. Chosen based on the distinctiveness of a glacially formed landscape, the soils of which determine the character and quality of each wine that results. We invite you to share in the passion we have as farmers.



VITICULTURAL NOTES

Grape: Dornfelder

Harvest date: September 20, 2019

Dornfelder is a very vigorous variety that can crop very large amounts of grapes. Care must be taken to thin cropload to

ensure good ripening in cooler climates. The vines have a good resistance to botrytis bunch rot and is very thick skinned, which contributes to its intense color production. Grown on the side of

our main building as well as sandy soils from an ancient delta, our Dornfelder is a little fruitier than most.